

Claims

1. A dry composition for use in bakery products characterised in that it comprises:
 - a) 40-80% w/w starch n-octenyl succinate; and
 - b) 10-40% w/w whey protein.
2. A dry composition according to claim 1, characterised in that it comprises:
 - a) 40-60% w/w starch n-octenyl succinate;
 - b) 10-30% w/w whey protein; and
 - c) 20-40% w/w untreated starch.
3. A dry composition according to claim 2, characterised in that the untreated starch is a maize starch.
4. A dry composition according to any one of the preceding claims, characterised in that the starch n-octenyl succinate is selected from thinned, undextrinised, dextrinised, cooked-up, pregelatinised and stabilised starch n-octenyl succinate and mixtures of two or more thereof.
5. A dry composition according to any one of the preceding claims, characterised in that the starch n-octenyl succinate is derived from a high amylopectin source.
6. A liquid composition for use in bakery products characterised in that it comprises a dry composition according to any one of claims 1 to 5, water or a water-miscible liquid and, optionally, one or more flavouring(s), colorant(s), vitamin(s) and/or mineral(s).
7. A liquid composition according to claim 6, characterised in that the ratio of dry composition to water or water-miscible liquid is 35:65, preferably 45:55.

8. Use of a dry composition according to any one of claims 1 to 5, or of a liquid composition according to claim 6 or claim 7, for replacing egg in bakery products.
9. A dough or batter mixture for use in preparing a bakery product characterised in that it comprises a dry composition according to any one of claims 1 to 5 or of a liquid composition according to claim 6 or claim 7, together with one or more additional ingredients.
10. A dough or batter mixture according to claim 9, characterised in that it comprises 0.5-20% w/w, preferably 2.5-10% w/w, of said dry composition, or 2.5-40% w/w, preferably 5-35% w/w, of said liquid composition.
11. A dough or batter mixture for use in preparing a bakery product characterised in that it comprises:
- a) 10-20% w/w, preferably 10-15% w/w, flour;
 - b) 1-15% w/w, preferably 4-12% w/w, starch n-octenyl succinate;
 - c) 0.1-7% w/w, preferably 1-6% w/w, whey protein;
 - d) 0-40% w/w, preferably 0-10% w/w, egg; and
 - e) 0-10% w/w, preferably 0-5% w/w, emulsifier.
12. A dough or batter mixture according to any one of claims 9 to 11, characterised in that it further comprises one or more: water and/or water miscible liquid(s), raising agent(s), sweetener(s), fat(s), flavouring(s), colorant(s), vitamin(s) and/or mineral(s).
13. A dough or batter mixture according to any one of claims 9 to 12, characterised in that it further comprises 0.5-20% w/w, preferably 2-12% w/w untreated starch.
14. A dough or batter mixture according to claim 13, characterised in that the untreated starch is an untreated maize starch.

15. A dough or batter mixture according to any one of claims 9 to 14 for use in preparing a bakery product selected from the group consisting of pound cake, sponge cake, chiffon cake, cheese cake, fruitcake, layer cake and gingerbread.
16. A dough or batter mixture for use in preparing a sponge cake according to claim 15, characterised in that it comprises: 10-15% w/w flour; 5-10% w/w starch n-octenyl succinate; and 1-4% w/w whey protein.
17. A dough or batter mixture according to claim 16, characterised in that it further comprises 4-15% w/w untreated starch, preferably untreated maize starch.
18. A process for preparing bakery products characterised in that it comprises the following steps:
- (a) Preparing a mixture of starch n-octenyl succinate and whey protein;
 - (b) Combining the mixture of step (a) with other ingredients for obtaining a dough or batter; and
 - (c) Baking the dough or batter.
19. A process according to claim 18, characterised in that the mixture of step (a) further includes untreated starch, preferably untreated maize starch.
20. A process according to claim 18 or claim 19 wherein the other ingredients of step (b) include flour and one or more of: egg, emulsifier(s), water and/or water miscible liquid(s), raising agent(s), sweetener(s), fat(s), flavouring(s), colorant(s), vitamin(s) and mineral(s).
21. A process according to any one of claims 18 to 20, wherein step (c) is carried out at a temperature in the range 140-190 °C, preferably at 160° C.
22. A process according to any one of claims 18 to 21, wherein step (c) is carried out in a non-coated receptacle, preferably in an iron receptacle.

23. A bakery product made according to the process of any one of claims 18 to 22.